



Exploremores® Galore Cups

Ready in 20 minutes plus chill time
Makes 6–8 servings

What you need

Ingredients

Cookie Crust Layer:

1 box Exploremores®, crushed
(optional: save some whole for garnish)
2 tablespoons butter, melted

Pudding Layers:

1 package (3.9 oz.) instant chocolate pudding mix
2 cups cold milk

Add-In Layers:

1 cup mini marshmallows
½ cup chopped toasted almonds or peanuts
8 oz. whipped topping or homemade whipped cream
Chocolate syrup (optional)
Mini chocolate chips (optional)

Equipment

Resealable plastic bag
Mixing bowl
6–8 small cups or jars

Directions

1. Prepare the cookie crust layer:

Crush the Exploremores in a resealable plastic bag or food processor. Mix crushed cookies with melted butter until it sticks together slightly. Press about 2 tablespoons of the mixture into the bottom of small cups or jars.

2. Make the pudding:

In a bowl, whisk together chocolate pudding mix and milk until thickened (about 2 minutes). Let it set for a few minutes.

3. Assemble the layers:

In each cup, layer in the following order: cookie crust (already added), spoonful of chocolate pudding, sprinkle of mini marshmallows and chopped nuts, and a spoonful of whipped topping. Repeat layers until your cups are full.

4. Chill:

Chill for at least 1 hour before serving (if you can wait!)

Variations:

- Top it off with chocolate syrup, mini chocolate chips, and a cookie.
- Use Nutella® or chocolate ganache between layers for extra richness.
- Mix some crushed cookies into the whipped topping for added texture.
- Toast the marshmallows for a s'mores-like effect!